



## **Sunday Brunch**

**11:00 AM - 3:00 PM**

**\$38.95 Per Person**

### **Our Fresh Market Seafood Buffet**

\*Peel and Eat Jumbo Shrimp \*Smoked Atlantic Salmon  
\*Smoked Whitefish, Dolphin and Trout \*Pickled Herring,  
New Zealand Green Mussels

### **Carmen's Grand Salad Selection**

\*Caribbean Shrimp \*Calamari & Roasted Red Pepper Pasta Salad  
\*Marinated Buffalo Mozzarella & Tomato Caprese \*Nicoise  
\*Mediterranean Chicken \*Hearts of Palm \*Caesar Salad  
\*Carmen's Signature Salad with Sun Dried Cranberry and Walnut  
(Subject to change without notice)

### **Tuscan Grilled Antipasto Display**

\*Grilled Vegetables with Imported Sliced Prosciutto, Capocollo and Genoa  
Salami \*Imported and Domestic Cheeses

### **Elaborate Display of Seasonal Fresh Fruit**

### **Hot Entrées from the Silver Domes**

\*Eggs Benedicts \*Waffles \*Sugar Cured Bacon \*Country & Turkey Sausage  
\*Orange Zest Cheese Blintzes \*Chefs Breakfast Potatoes  
\*Chef's Fresh Catch of the Day \*Chef's Chicken of the Day  
\*Fresh Seasonal Vegetables

### **Omelet Station**

\*Create your own Signature Omelet with only the freshest toppings & fillings

### **Carving Station**

\*Herb Crusted Certified Angus Beef®

### **Shrimp Scampi Station**

\*Made to order fresh Jumbo Shrimp Scampi with Rice Pilaf and  
Imported Egg Penne Regatta

### **Bread Basket Station**

\*Including Fresh Baked Muffins and Breads \*Bagels, Croissants, Scones"

### **Desserts & Sundae Bar**

\*Pastries \*Scrumptious Cakes and Pies \*Ice Cream Sundaes with  
Assorted Toppings \*Bananas Foster

### **Complimentary Champagne & Mimosas**

**Fresh Brewed Coffee, Tea or Iced Tea**

**Pianist Richard Stewart**

\*All Charges Subject to a 20% Taxable Service Charge and 6.5% State Sales Tax  
**Private Starlight Dining Room \$200.00 - Seating from 11:00am-3:00pm**  
Prices are subject to Change without Notice